



LINGUINE & CHEESE

Delicious pasta dish with a light, creamy cheese sauce.

Yield: 6-8



INGREDIENTS

1 lb	Linguine Pasta
1 Stick	Butter
1/2 C	All Purpose Flour
1 tbsp.	Salt
1/2 tbsp.	Pepper
1 Pinch	Nutmeg
1 1/3 C	RICH'S Culinary Solutions Plant Based Cooking Creme, 4 8-Lb Cartons (#o699o)
3/4 C	Bacon, Cooked Crispy & Crumbled (Optional)
2 tbsp.	Butter
1/2 C	Panko Bread Crumbs
2 2/3 C	Water
6 C	Your Favorite Cheese, Shredded*

DIRECTIONS

- 2 Preheat oven to 350°F.
- 3 Boil pasta in salted water according to package directions.
- 4 Melt butter in large saucepan over medium heat. Sprinkle in flour, whisk, and cook 2-3 minutes.
- 5 Add in salt and pepper, and nutmeg.
- 6 Slowly pour in diluted Plant Based Cooking Creme Naturally Flavored, whisking until smooth, and heating to a low boil until thickened.
- 7 Remove from heat.
- 8 Grease a 9"x13" baking dish, add pasta to the dish.
- 9 Sprinkle the shredded cheese over the hot pasta.
- 10 Pour thickened Plant Based Cooking Creme Naturally Flavored sauce over the hot pasta and cheese, then let it sit until the cheese melts.
- 11 Add bacon.

- 13 Melt the remaining 2 tablespoons of butter over medium heat.
- 14 Add panko bread crumbs to the pan of melted butter, stirring constantly for 3-5 minutes or until golden brown.
- 15 Sprinkle the toasted bread crumbs over the pasta / cheese mixture.
- 16 Bake, uncovered, for 12-15 minutes.
- 1 Combine Plant Based Cooking Creme Naturally Flavored and water. Set aside.

CHEF NOTES

*Use brick cheese from a deli, not pre-sliced or packaged.
